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BOTANICAL GAZETTE.

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Notes on Edible Plants. II.

DILLENiaceæ.

The Water-tree of Sierra Leone is *Tetracera alnifolia*, so called on account of its climbing stems yielding a good supply of clear water when cut across (A. Smith). The fruit of most of the species of *Dillenia* are acid, and are used by the natives of India in their curries, while the enlarged fleshy calyx of the ripe fruit is used in the preparation of acid beverages and in stews. *D. elliptica*, Thunb., has fruit the size of an orange, sub-mucilaginous, and eaten in the Eastern Archipelago (Unger); *D. pentagyna*, Roxb., has flower-buds and round fruit of a pleasant acid flavor, which, as well as the ripe fruit, are eaten raw or cooked in Oudh and the Central Provinces of India (Brandis); in Chittagong the fleshy calyx leaves of *D. scabrella*, Wall., of a pleasant acid taste, are eaten in curries (Wallich), while in Burmah the fruit of *D. scabra* is brought to the bazaars while green, and is considered a favorite vegetable (Mason); *D. serrata*, Thunb., furnishes a mucilaginous and sub acid fruit in the Eastern Archipelago, while in India the large thickened calyces of the fruits of *D. speciosa* are gathered for use, cooked with sugar, as a sauce (Firminger). The acid juice of the fruit also serves the natives as a vinegar (Pickering). In Japan *Actinidia arguta*, a vine common about Yesso, bears an oblong greenish berry about an inch in length. The pulp is of uniform texture, the seeds minute and the skin thin. When ripe

it possesses a very delicate flavor. *A. polygama*, of Northern Japan, is somewhat less desirable, as fruiting less abundantly, but the fruit is equally serviceable (Penhallow).

CALYCANTHACEÆ.

Of this small family, *Calycanthus floridus*, L., seems the only species which can be classed among aliments. The aromatic bark of this is said to be used as a cinnamon substitute in the Southern United States (A. A. Black), but by other authors the use is as a substitute for cinnamon for flavoring medical decoctions (Baillon).

MAGNOLIACEÆ.

The bark of *Drimys Granatensis*, L. fil. var. *montana*, St. Hil., is used in Brazil as a seasoning (Don). *Illicium anisatum*, L., is the Star or Chinese Anise. The fruit, about an inch in diameter, forms an article of commerce. In Germany, France and Italy it is used largely to flavor spirits (Pharmacographia), the Mahometans use it for seasoning (Ainslie), and the Chinese mix it with tea and coffee to improve the flavor (Loudon). The flowers of *Talauma Plumiera*, Serz., find use by the distillers of Martinique for flavoring liquors (A. Rich). The root of *Liriodendron tulipifera* is used in Northern America in flavoring spruce beer. The flower-buds of *Magnolia conspicua*, Salisb., are pickled by the Chinese, and used for flavoring rice, and in Devonshire, England, the flowers are said to be pickled, and are pronounced of exquisite flavor (Loudon). In China the flowers of *M. Yulan* are said to give an aroma to tea, and the buds are pickled in vinegar (Baillon). The fruit of *Michelia champaca*, L., is said to be edible, and the tree is celebrated in India for the exquisite perfume of its flowers (Don). The fruit of *Schizandra grandiflora*, H. f. and Th. is eaten in Sikkim, the large fleshy red drupes being pleasantly acid (Hooker).